



REMEMBRANCE PACKAGES

ATURA
Dandenong



EVT

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aturahotels.com



At Atura Dandenong, we understand that making arrangements after the loss of a loved one can be a challenging, emotional and often unforeseen task. Our compassionate and professional team are here to support you during this difficult time, aiming to make the process as simple and straightforward as possible. By trusting us with the organisation of your loved one's wake, you can find comfort in knowing that every detail is being taken care of.

Our range of packages ensures that we can cater to your specific needs, personalising the arrangements to celebrate your loved one's life.

REMEMBRANCE PACKAGES

SAMPLE MENU

OPTION ONE

Brewed Tea & Coffee Station

Mini Pies
Samosas
Vegetarian Spring Rolls
Scones with Jam & Cream
Fruit Platter

30-50 guests \$1,500
50-80 guests \$2,400
80-100 guests \$3,000

OPTION TWO

Brewed Tea & Coffee Station

Assorted Danish Pastries
Mini Pies & Sausage Rolls
Spinach & Feta Filo Parcels
Mushroom Arancini
Scones with Jam & Cream
Fruit Platter

30-50 guests \$1,750
50-80 guests \$2,800
80-100 guests \$3,500

OPTION THREE

Brewed Tea & Coffee Station

Assorted Finger Sandwiches
Assorted Danish Pastries
Spinach & Feta Filo Parcels
Mushroom Arancini
Vegetarian Spring rolls
Scones with jam & cream
Fruit Platter

30-50 guests \$2,000
50-80 guests \$3,200
80-100 guests \$4,000

MIXED PLATTERS

EACH PLATTER CATERS FOR APPROX. 10 PEOPLE

CHEESE PLATTER

\$250 Per Platter

- Selection of cheddar, soft & blue cheese with lavosh, crackers & quince paste

SEAFOOD PLATTER

\$190 Per Platter

- Salmon Nigiri, Japanese mayo, chives
- Salt & Pepper squid, spices salt, sriracha mayo
- Prawn spring rolls, chili-lime dipping sauce

VEGETARIAN PLATTER

\$190 Per Platter

- Tomato bruschetta, basil, Grana Padano, aged Balsamic
- Pumpkin tartlet, onion jam, whipped goat's cheese, basil
- Mushroom & mozzarella arancini, aioli, basil

PROTEIN PLATTER

\$200 Per Platter

- Satay chicken skewers, coconut & crunchy peanut sauce
- Twice cooked pork belly, tamarind caramel, green apple salsa
- Moroccan spiced lamb meatballs, date chutney, feta

PLATTERS ONLY AVAILABLE IN ADDITION TO A PACKAGE

BEVERAGE PACKAGES

SILVER

2 HOURS - **\$33PP**

3 HOURS - **\$40PP**

4 HOURS - **\$47PP**

5 HOURS - **\$54PP**

Zilzie BTW Sauvignon Blanc

Zilzie BTW Chardonnay

Zilzie BTW Sparkling

Zilzie BTW Shiraz

Fiore Moscato

House Brewed Beer

Great Northern

Carlton Draught

Cascade Light

Somersby Apple Cider

GOLD

2 HOURS - **\$40PP**

3 HOURS - **\$47PP**

4 HOURS - **\$54PP**

5 HOURS - **\$61PP**

Dalzotto Prosecco

Petal & Stem Sauv Blanc

Laneway Chardonnay

Underground Pinot Noir

Woodstock Deep Sands Shiraz

House Brewed Beer

Great Northern

Asahi

Heineken

Crown Lager

Somersby Apple Cider

BEVERAGE ON CONSUMPTION

A bar tab including a selection of our award-winning boutique beers, plus house sparkling, white and red wines. Opt to include cocktails and spirits in your tab, or your guests can purchase their own.

An initial bar tab must be pre-paid, with any additional spend over the initial tab to be settled on the day at the conclusion of the event.

We are unfortunately unable to refund any unused portion of the bar tab.

